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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
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EXAMINER	
CHAWLA, JYOTI	
ART UNIT	**PAPER NUMBER**
1761	

MAIL DATE	DELIVERY MODE
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Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

Office Action Summary	Application No.	Applicant(s)	
	10/691,480	KEELER, JOHN	
	Examiner	Art Unit	
	Jyoti Chawla	1761	

-- The MAILING DATE of this communication appears on the cover sheet with the correspondence address --

Period for Reply

A SHORTENED STATUTORY PERIOD FOR REPLY IS SET TO EXPIRE 3 MONTH(S) OR THIRTY (30) DAYS, WHICHEVER IS LONGER, FROM THE MAILING DATE OF THIS COMMUNICATION.

- Extensions of time may be available under the provisions of 37 CFR 1.136(a). In no event, however, may a reply be timely filed after SIX (6) MONTHS from the mailing date of this communication.
- If NO period for reply is specified above, the maximum statutory period will apply and will expire SIX (6) MONTHS from the mailing date of this communication.
- Failure to reply within the set or extended period for reply will, by statute, cause the application to become ABANDONED (35 U.S.C. § 133). Any reply received by the Office later than three months after the mailing date of this communication, even if timely filed, may reduce any earned patent term adjustment. See 37 CFR 1.704(b).

Status

1)☒ Responsive to communication(s) filed on *08 January 2007*.

2a)☐ This action is **FINAL**. 2b)☒ This action is non-final.

3)☐ Since this application is in condition for allowance except for formal matters, prosecution as to the merits is closed in accordance with the practice under *Ex parte Quayle*, 1935 C.D. 11, 453 O.G. 213.

Disposition of Claims

4)☒ Claim(s) *1-18* is/are pending in the application.

4a) Of the above claim(s) _____ is/are withdrawn from consideration.

5)☐ Claim(s) _____ is/are allowed.

6)☒ Claim(s) *1-18* is/are rejected.

7)☐ Claim(s) _____ is/are objected to.

8)☐ Claim(s) _____ are subject to restriction and/or election requirement.

Application Papers

9)☐ The specification is objected to by the Examiner.

10)☐ The drawing(s) filed on _____ is/are: a)☐ accepted or b)☐ objected to by the Examiner.

Applicant may not request that any objection to the drawing(s) be held in abeyance. See 37 CFR 1.85(a).

Replacement drawing sheet(s) including the correction is required if the drawing(s) is objected to. See 37 CFR 1.121(d).

11)☐ The oath or declaration is objected to by the Examiner. Note the attached Office Action or form PTO-152.

Priority under 35 U.S.C. § 119

12)☐ Acknowledgment is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d) or (f).

a)☐ All b)☐ Some * c)☐ None of:

1.☐ Certified copies of the priority documents have been received.

2.☐ Certified copies of the priority documents have been received in Application No. _____.

3.☐ Copies of the certified copies of the priority documents have been received in this National Stage application from the International Bureau (PCT Rule 17.2(a)).

* See the attached detailed Office action for a list of the certified copies not received.

Attachment(s)

1) ☒ Notice of References Cited (PTO-892)
2) ☐ Notice of Draftsperson's Patent Drawing Review (PTO-948)
3) ☐ Information Disclosure Statement(s) (PTO-1449 or PTO/SB/08) Paper No(s)/Mail Date _____.
4) ☐ Interview Summary (PTO-413) Paper No(s)/Mail Date. _____ .
5) ☐ Notice of Informal Patent Application (PTO-152)
6) ☐ Other: _____.

DETAILED ACTION

Continued Examination Under 37 CFR 1.114

A request for continued examination under 37 CFR 1.114 dated January 17, 2007, including the fee set forth in 37 CFR 1.17(e), was filed in this application after final rejection. Since this application is eligible for continued examination under 37 CFR 1.114, and the fee set forth in 37 CFR 1.17(e) has been timely paid, the finality of the previous Office action has been withdrawn pursuant to 37 CFR 1.114. Applicant's claims filed November 17, 2006 has been entered. Claims 6, 7 and 15 have been amended, claim 18 has been added. Claims 1-18 remain pending in and are examined in the application.

Claim Rejections - 35 USC § 112

The following is a quotation of the second paragraph of 35 U.S.C. 112:
The specification shall conclude with one or more claims particularly pointing out and distinctly claiming the subject matter which the applicant regards as his invention.

Claims 1-18 are rejected under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention.
Claims 1-18 are indefinite for the recitation of "undetected anaerobic bacteria...is prevented". It is unclear as to what method steps are being utilized to detect that there is low or no undetected anaerobic bacterial growth.
The use of term air in claims 1-18 is indefinite. It is not clear what is encompassed by the term *air*, is it the atmospheric air, or a combination of gases to simulate the atmosphere where Nitrogen, Oxygen and carbon dioxide are approximately in the ratio as in the atmosphere, or any other combination of gases. Since air everywhere has slightly different makeup, it is unclear as to what is meant by the term air. Neither the

specification nor the claims provide details of what is the scope of the term air. Clarification and /or correction is required.

Claims 1-9 are indefinite for the recitation of "adjusting the volume of air within said packaging vessel to obtain an air to crabmeat ratio such that undetected anaerobic bacterial growth is prevented" in claim 1. It is unclear as to what method steps are involved in adjusting the volume of air, e.g., it is not clear whether the air is being flushed out or being forced in to the vessel or the vessel is left open for some time after the a volume of crabmeat has been placed into the packaging vessel in order to adjust the volume of air.

Claim 10-17 are indefinite for the recitation of "a volume of air within the said packing vessel, said volume of air being adjusted to obtain an air to crabmeat ratio such that undetected anaerobic bacterial growth is prevented" in claim 10. It is unclear as to what is encompassed by the term "a volume of air within the said packing vessel". Does the volume of air refer to the air left in the packaging vessel after placement of crabmeat or does it mean something else. Further, claim 10 is indefinite for the recitation of "adjusting the volume of air ..." as discussed above regarding claim 1. Clarification and/ or correction is required.

Claim 18 is also indefinite for the recitation of "placing a volume of air into the said flexible pouch" as it is unclear as to how the volume of air is being placed in the flexible pouch, for example, is compressed gas being pushed in the pouch, or is the opening of the pouch just left open to place the air in the flexible pouch.

Claim 18 is also indefinite for the recitation of "controlling the said volume of air placed into said packaging vessel....is prevented" for the same reasons as discussed above regarding claims 1 and 10. Clarification and/ or correction is required.

Claim Rejections - 35 USC § 103

The text of those sections of Title 35, U.S. Code not included in this action can be found in a prior Office action.

(A) Claims 1-17 are rejected under 35 U.S.C. 103(a) as being unpatentable over Doerter (US 5268189) in view of Sugisawa et al (US 4840805).
The references and rejection are incorporated herein and as cited in the previous office actions mailed September 6, 2006 and November 30, 2006.
(B) Claims 1-17 are rejected under 35 U.S.C. 103(a) as being unpatentable over Ueyama et al. (US 2002/0061412) in view of Sugisawa et al (US 4840805).
The references and rejection are incorporated herein and as cited in the previous office actions mailed September 6, 2006 and November 30, 2006.

(C) Claims 1, 2, 10, 11, 18 are rejected under 35 U.S.C. 103(a) as being unpatentable over Lett et al (GB2343611A), in view of the combination of Peterson et al (J of Food Protection 8/1997, 60 (8), 928-934 (Abstract), Air Liquide Canada (RD 235012 Abstract only), Doerter (US 5268189).
Lett et al, hereinafter Lett teaches of packaging crabmeat in a flexible bags or vessels made from a 170 micron PA-PE having a tubular bottom and the bags are laminated and heat resistant up to a 190C. Crabs are pasteurized and then cooled or chilled and then stored in a chilled container maintained between 0-4C (Page 4). Further Peterson teaches pasteurization of crabmeat that is packed in oxygen-impermeable flexible pouches (Abstract). Peterson also teaches that pasteurization process extends the shelf life of packaged crabmeat by inactivating spores of clostridium botulinum (anaerobic bacteria). Peterson also teaches that sealed crabmeat in a pouch should be kept refrigerated in order to maintain the safety of the packaged crab product (Abstract). Both the references do not specifically teach of adjusting the volume of air to prevent anaerobic bacterial growth, however Peterson teaches that pasteurization of sealed crabmeat prevents anaerobic bacterial growth as discussed above. Further, Air Liquide Canada, hereinafter Canada, reference teaches of packaging fish and sea products (i.e., crabs, lobster etc.) under gaseous atmospheres rich in carbon dioxide (60-80% by volume) but containing an amount of oxygen (20-40% by volume) such that the development of strict anaerobic flora is avoided as recited by the applicant in claims 1, 10 and 18. The reference teaches of placing sea product in the gas tight plastic

wrapping, adjusting the volume of air around the fish by first creating a vacuum and then introducing the gaseous atmosphere followed by sealing the wrapping or vessel and refrigerating the sea product. Therefore, packaging of fish, crabmeat or other seafood in flexible packages was known in the art at the time of the invention (Lett and Canada). Adjusting the amount of air or gas in the package of sea products in such a way as to avoid the development of anaerobic bacteria was also known in the art (Canada). Heat treatment of the cooked and packaged sea products by pasteurization was also known in the art at the time of the invention (Lett). Therefore it would have been obvious to one of ordinary skill in the art at the time of the invention to modify Lett and specify the amount of gas in the package of crabmeat such that anaerobic bacterial growth can be prevented and the food can be saved from spoilage.

Doerter teaches a process of treating and packaging fresh or cooked shellfish meat, such as crab, shrimp or lobster (Column 1, line 11and lines 52-65), by providing a packaging container like a pouch (Column 2, lines 38-39); placing a volume of crabmeat into said packaging vessel (Column 2, lines 35-36). Doerter teaches the addition of a mixture of carrageenan and water to the container containing the shellfish (crabmeat) to effectively remove air from the package (Column 3, lines 6-10), thus adjusting the volume of air within said packaging vessel. Doerter teaches sealing of the container after packing (Column 3, lines 11-16) and subsequently sterilizing or pasteurizing the sealed container (Column 3, lines 17-25) as recited by the applicant in claims 1 and 10. Doerter adjusts the volume of air by removing the air from the package by the addition of carrageenan and water. Doerter does not vacuum all the air out there is a small volume of air that is left in the package before it is sealed, which would create partial vacuum and the package would contain some air to prevent the growth of undetected anaerobic bacteria as recited by the applicant in claims 1 and 10.
Thus packaged crabmeat that is packaged in a packaging vessel has been known in the art (Lett, Canada and Doerter)(claim 1, 10). Flexible pouch or bags for the packaging of food and sea products, such as crab were also known in the art (Lett, Canada and Doerter)(claims 2, 11 and 18). Placing a volume of crabmeat or sea product or fish in

the vessel was also known in the art (Lett, Canada and Doerter)(claims 1, 10 and 18). Adjusting the volume of air in the packaging vessel to obtain an air to sea product ratio to avoid the growth of anaerobic bacteria was also known in the art at the time of the invention (Canada))(claims 1, 10 and 18).Sealing the package after adjusting the volume of air was also known in the art (Lett ,Canada and Doerter))(claims 1, 10 and 18). Heat-treating or Pasteurizing or sterilizing the sealed package or bag or vessel was also known at the time of the invention (Lett, Peterson, Doerter). Therefore one of ordinary skill in the art at the time of the invention would have been motivated to modify Lett in view of the combination and adjust the volume of the air inside the package before sealing the package and subsequent pasteurizing in order to prevent the growth of anaerobic bacteria in the packaged crabmeat as recited in claims 1, 10 and 18.

Regarding claims 2,11 and 18 Lett teaches of a flexible pouch or bag (Page 4, lines 4-7). Further Doerter teaches a flexible packaging vessel, such as a pouch (Column 2, lines 38-39).

(D) Claims 3-9, 12-17 are rejected under 35 U.S.C. 103(a) as being unpatentable over Lett et al (GB2343611A), in view of the combination of Peterson (Abstract), Air Liquide Canada (RD 235012), Doerter as applied to claims 1, 2, 10, 11, 18 above further in view of Sugisawa et al (US 4840805).
Lett and other references have been referred to regarding claims 1, 2, 10, 11, 18 above. Regarding claims 3, 4, 12, and 13 Lett teaches that the pouch or bag for packaging crabmeat are made from a 170 micron PA-PE having a tubular bottom and the bags are laminated and heat resistant up to a 190C. Doerter teaches of bags that are made of a high-density polyethylene resin (Column 2, lines 42-43). Thus the references teach of laminated or multilayered bags or pouches, however the references do not teach of the multilayered film of the package as recited in claims 4 and 13. Therefore one of ordinary skill in the art at the time of the invention would have been motivated to look to the art for a multilayered flexible package or vessel for packing shellfish or crabmeat.
Regarding the nature of the packaging material Sugisawa et al, hereinafter Sugisawa,

teaches bags (container), for packing cooked fish products, that are made from laminates of materials, such as nylon, polyethylene terapthalate (PET), polypropylene or cast polypropylene (CPP), aluminum foil etc., (Column 2, lines 61-68 and Column 3, line 65). Therefore, Sugisawa, teaches a multilayered (laminated) bag for packaging cooked fish etc., comprising PET, nylon, CPP and aluminum as recited by the applicant in claims 3, 4, 12, and 13.
Flexible packages made of high-density polyethylene that can withstand heat treatments have been known in the art for packaging meats including shellfish and crabmeat (Lett and Doerter). Laminated multilayered flexible packages that comprise of PET, nylon, aluminum and cast polypropylene (CPP) etc., have also been known in the art for their application in high retort food packaging (Sugisawa). Therefore it would have been obvious to one of ordinary skill in the art at the time of the invention to modify Lett reference and use a multilayered film bag or vessel or package comprising of layers of thermoplastic resin like PET, with nylon, aluminum and CPP to pack the shellfish (crabmeat) package to ensure a strong, heat stable bag or pouch with better elasticity and tear resistance. One would be further motivated to use a food package made with multilayered film as taught by Sugisawa for cooked food such as crabmeat to ensure that the seafood would remain in a better condition after heat stabilization or pasteurization process and transportation/ storage than it does in traditional packages.

Regarding claims 5-9 and 14-17, Lett does not teach adjusting the volume of air, however Canada teaches of partial vacuum and adjusting the volume of air such that the anaerobic bacterial growth is avoided (Abstract) as discussed above regarding claim 1, 10 and 18. Doerter teaches adjusting the volume of air from the package by adding a mixture of carrageenan and water before sealing the package, however the references are silent as to the specific volume of air present in the package. Sugisawa teaches packaging the cooked fish product under vacuum (Column 3, lines 7-8), where the volume of air in the package is preferably kept between 25% to 15% of the total package volume, to improve the effect of sterilization and to prevent fish meat from

breaking (Column 3, lines 7-16). Thus, Sugisawa teaches partial vacuum in the package where if the total volume of the package is 100, the air volume would be 15. Therefore, the preferable fish volume taught by Sugisawa would be 85 and the resulting ratio of air to fish is 33% to 18% by volume, which would fall in the ranges recited by the applicant in claims 6-9 and 14-17.

It was known in the art of packaging crabmeat or fish or shellfish products to reduce the amount of air from the package before sealing it for longer and safe shelf life of the food (Doerter). It was also known at the time of the invention that anaerobic bacterial growth in packaged sea product can be avoided by adjusting the volume of air (Canada). Further it was also known that reducing the air volume in the package to about 15% or less (or air to meat ratio of about 18% or less by volume), enhances the effect of heat treatment (pasteurization or sterilization) or preserves the cooked fish product better (Sugisawa, Column 3, lines 3-34). Therefore, it would have been obvious to one of ordinary skill in the art at the time of the invention to modify Lett and include 18-33% of air (by volume) to the packaged shellfish (crabmeat) product, to enhance the effect of the heat treatment (pasteurization or sterilization) and also to prevent deterioration of crabmeat due to breaking. One of ordinary skill in the art would have been motivated to package with air to food ratio of 18-33% to have a packaged fish or shellfish product with less bacteriological and physical damage during processing and storage and also have a package that has some air cushion so that the food does not get damaged during storage and transport.

(E) Claims 1-18 are rejected under 35 U.S.C. 103(a) as being unpatentable over Walker et al (US3852486) in view of the combination of Ueyama et al. (US 2002/0061412) and Sugisawa et al (US 4840805).

Walker et al., hereinafter Walker teaches a process of preserving shellfish meat, including crabmeat, by packaging and pasteurization of the shellfish meat such that the pasteurization is effective in destroying all the pathogenic bacteria and inhibit the growth of clostridium botulinum (anaerobic bacteria) under conditions of mild refrigeration

(Abstract, Column 2, lines 14-35), which is also the intent of the applicant. Walker teaches of pasteurization of the meat in such a way as to avoid washing out of the disinfectant and also to avoid recontamination. The reference further teaches of placing the meat in flexible plastic bags and seal by heat sealing (Column 4, line 39-68). Regarding the volume of air in the package Walker teaches of making thin flat packages to accelerate heat penetration into the package (Column 5, lines 39-58 and 59-68). Walker also teaches that the cooked meat is placed in packages where the packages are left unsealed in order to prevent damage to the plastic bags or vessels by the rapid expansion of air during heating (i.e., adjusting the air volume). The packages of cooked pasteurized meat are sealed automatically at the end of the pasteurization process under sterile conditions (Column 6, lines 33-65). Thus the reference teaches of the method of packaging crabmeat in flexible pouches, adjusting the volume, preventing anaerobic bacterial growth and pasteurizing as recited in claims 1, 10 and 18.
Regarding claims 1-3 and 10-12, Ueyama et al, hereinafter Ueyama, teaches a heat shrinkable multilayer film (claims 3,12) and packages made using the film for packaging for meats such as crabs, fish and other marine products (Page 5, paragraph 0066) and the product packaged using the multilayer film (Page 7, paragraph 0099 and other examples). Ueyama teaches packaging the desired product in a vessel, such as a bag or pouch (Page 1, paragraph 0002) (claims 2,11) and placing a volume of the desired product in the packaging vessel and forming a casing; sealing the bag or package (page 7, paragraphs 0094 and 0099); and heat treating (pasteurizing) or sterilizing said sealed packaging vessel (Page 3, paragraph 0039).
Walker and Ueyama does not specify any specific air to crabmeat ratio to prevent undetected anaerobic bacterial growth, however Sugisawa teaches packaging the cooked fish product under vacuum (Column 3, lines 7-8), where the volume of air in the package is preferably kept at less than 15% of the total package volume, to improve the effect of sterilization and to prevent fish meat from breaking (Column 3, lines 7-16). Since adjusting the volume of air inside a package improves the storage properties of packaged shellfish as taught by Sugisawa, one of ordinary skill in the art would have been motivated to package the shellfish (crabmeat) in a package made of multilayered

film as taught by Ueyama and adjust the volume of air inside the package to have air to meat ratio of about 18% so that the sterilized package becomes more shelf stable, i.e., bacterial growth is reduced and since the package has air, anaerobic bacterial growth is negligible.

Regarding claims 4 and 13, Walker teaches of a plastic package for the crabmeat (Column 6, lined 33-38), however the reference does not teach the multilayered packaging film. Ueyama teaches of a multilayered film that comprises at least one layer of polyethylene terephthalate or PET (Page2, paragraph 0024 and page 3, paragraph 0027); at least one layer of nylon (Page 3, paragraphs 0029, 0032 and 0034), however, the reference is silent as to the use of aluminum and cast polypropylene. Regarding the nature of the packaging material Sugisawa, teaches bags (container), for packing cooked fish products, that are made from laminates of materials, such as nylon, polyethylene terapthalate (PET), polypropylene or cast polypropylene (CPP), aluminum foil etc., (Column 2, lines 61-68 and Column 3, line 65). Therefore, Sugisawa, teaches a multilayered (laminated) bag for packaging cooked fish etc., comprising PET, nylon, CPP and aluminum as recited by the applicant in claims 4 and 13.
Flexible packages made of multilayered films comprising of PET and nylon that can withstand heat treatments have been known in the art for packaging meats including shellfish and crabmeat (Walker and Ueyama). Laminated multilayered flexible packages that comprise of PET, nylon, along with aluminum and cast polypropylene (CPP) etc., have also been known in the art for their application in high retort food packaging (Sugisawa). Therefore it would have been obvious to one of ordinary skill in the art at the time of the invention to modify Walker and use a multilayered film package that also comprises of layers of aluminum and CPP along with the thermoplastic resin like PET and flexible nylon to pack the shellfish (crabmeat) package to ensure a stronger and more heat stable bag or pouch with better elasticity and tear resistance. One would be further motivated to use a food package made with multilayered films as taught by Ueyama and Sugisawa for cooked food such as crabmeat to ensure that the seafood

would remain in a better condition after heat stabilization or pasteurization process and also during transportation/ storage.

Regarding claims 5-9 and 14-17, Walker teaches of adjusting the air volume by letting the heated air in the package expand. Walker is silent about the specific volume of air present in the package and also about the removal of air from the package. Sugisawa teaches packaging the cooked fish product under vacuum (Column 3, lines 7-8), where the volume of air in the package is preferably kept between 25-15% of the total package volume, to improve the effect of sterilization and to prevent fish meat from breaking (Column 3, lines 7-16). Thus, Sugisawa teaches partial vacuum in the package where if the total volume of the package is 100, the air volume would be 15. Therefore, the preferable fish volume taught by Sugisawa would be 85 and the resulting ratio of air to fish is about 18% by volume, which would fall in the range recited by the applicant in claims 6-9 and 14-17.

It has been known in the art of packaging food especially meat or fish products to reduce the amount of air from the package before sealing to increase the shelf life of the food. It has also been also known that reducing the air volume in the package to 25-15% or less or air to meat ratio of 18-33% by volume or less, enhances the effect of sterilization or preserves the cooked fish product better (Sugisawa, Column 3, lines 3-34). Therefore, it would have been obvious to one with ordinary skill in the art at the time of the invention to modify Walker and include 18-33% volume of air to the packaged shellfish (crabmeat) product, to enhance the effect of the heat treatment (pasteurization or sterilization) and also to prevent deterioration of crabmeat due to breaking. One of ordinary skill in the art would have been motivated to package with air to food ratio of about 18% to have a packaged fish or shellfish product with less bacteriological and physical damage during processing and storage, which is also the intent of the applicant.

(F) Claims 1, 10 and 18 rejected under 35 U.S.C. 103(a) as being unpatentable over Bealle et al (WO 9003737A)(Abstract only)

Bealle et al, hereinafter Bealle teaches of cooking and packaging crabs to ensure extended preservation of the cooked crab, where the crab is placed into thin film sachet or bag or vessel as recited in claims 1, 2, 10, 11, and 18. The volume of air is adjusted in the sachet by evacuating and injecting CO2 and O2 or N2 such that the final pressure of the sachet is 0.1 to 0.5 bar, i.e. below the atmospheric pressure. The sachet is sealed and subjected to steam heating between 70-130 C for 1-90 minutes (i.e., heat pasteurized) and cooled and stored at a suitable temperature ranging from 5C(i.e. refrigeration) to –40C (freezing) depending on the marketing method adopted, until the product is used. The reference further teaches that the process works for shelled or unshelled foodstuffs and the package has enough gas mixture (air), such that the crushing of the product can be avoided.

Response to Arguments

Applicant's arguments filed January 8, 2007, have been fully considered but are moot in view of new grounds of rejections. Regarding the arguments applicant is referred to the rejection above.

Conclusion

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Jyoti Chawla whose telephone number is (571) 272-8212. The examiner can normally be reached on 8:00 am to 4:30 pm.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Milton Cano can be reached on (571) 272-1398. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

Jyoti Chawla
Examiner
Art Unit 1761

KEITH HENDRICKS
PRIMARY EXAMINER